

DINNERLY



Masala Beef Naan Sandwich with Pickled Carrot and Coriander



30 minutes



2 Servings

Here's a sandwich, but not as you know it! We've filled warm, buttery naan bread with masala beef mince, pickled carrot and coriander for a delicious dinner-style 'naan-wich'.

WHAT WE SEND

- 1 onion
- 1 carrot
- coriander
- 10g Indian masala seasoning
- beef mince
- 2 naan breads ^{1,3,6,7}

WHAT YOU NEED

- 15g butter ⁷
- 1 garlic clove
- 1 tbs white vinegar
- 2 tsp vegetable oil
- 2 tbs mayonnaise ³

TOOLS

- vegetable peeler
- medium deep frypan
- foil

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 970kcal, Fat 57.5g, Carbs 63.9g, Proteins 49.5g



1. Prep ingredients

Preheat the oven to 220C. Coarsely chop **15g butter** and put in a bowl to soften. Crush **1 garlic clove**. Thinly slice the **onion**. Peel the **carrot**, then peel into ribbons with a vegetable peeler. Pick the **coriander** leaves, discarding the stems.



2. Make masala butter

Add the **garlic** and $\frac{1}{2}$ **tsp masala seasoning** to the butter, season with **salt and pepper** and mash with a fork until well combined. Put the **carrot** and **1 tbs white vinegar** in a bowl, season with **salt and pepper** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



3. Brown beef mince

Heat **2 tsp vegetable oil** in a medium deep frypan over medium heat. Cook the **onion**, stirring, for 3 mins or until softened. Add the **beef mince** and **remaining masala seasoning** and cook, breaking up the lumps with a spoon, for 3-4 mins until browned. Taste, then season with **salt and pepper**. Remove the pan from the heat.



4. Warm naan

Meanwhile, spread the **masala butter** over one side of each naan. Sandwich the **naan** together, with the buttered sides facing in. Wrap in foil and bake for 8 mins or until warmed through. Spread the buttered sides of the **warmed naan** with **2 tbs mayonnaise**, then halve widthwise. Drain the **pickled carrot**, discarding the pickling liquid.



5. Assemble and serve up

Top the **naan bases** with the **beef mixture**, **half the pickled carrot** and **half the coriander leaves** (see Make it yours). Sandwich with the **tops**. Divide the **naan sandwiches** among plates, then serve with the **remaining pickled carrot** and **remaining coriander**. The buttered naans are best eaten immediately while warm. Enjoy!



6. Make it yours

Like it crunchy? Chop up some roasted salted peanuts and scatter over before adding the naan tops.